



Use and Care & Installation Guide

Electric Range



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Standard-Clean Models:

JBS03	JBS17
JBS03-4	JBS18
JBS07	JBS27
JBS16	JBS30

Continuous-Clean Model:
JBC17



HELP US HELP YOU...

Before using your range, read this guide carefully.

It is intended to help you operate and maintain your new range properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help, call:

GE Answer **Center**®
800.626.2000

24 hours a day, 7 days a week

Write down the model and serial numbers.

You'll find them on a label behind the range door or behind the storage drawer.

These numbers are also on the Consumer Product Ownership Registration Card that came with your range. Before sending in this card, please write these numbers here:

Model Number

Serial Number

Use these numbers in any correspondence or service calls concerning your range.

If you received a damaged range...

Immediately contact the dealer (or builder) that sold you the range.

Save time and money. Before you request service . . .

Check the Problem Solver in the back of this guide. It lists causes of minor operating problems that you can correct yourself.

IF YOU NEED SERVICE

To obtain service, see the Consumer Services page on the inside back cover.

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are three steps to follow for further help.

FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details—including your phone number—to:

Manager, Consumer Relations
GE Appliances
Appliance Park
Louisville, KY 40225

FINALLY, if your problem is still not resolved, write:

Major Appliance Consumer Action Panel
20 North Wacker Drive
Chicago, IL 60606

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.



When using electrical appliances, basic safety precautions should be followed, including the following:

- **Use this appliance only for its intended use** as described in this guide.
- Be sure your appliance is properly **installed** and grounded by a qualified technician in accordance with the provided installation instructions.
- Do **not** attempt to **repair** or replace any part of your range unless **it** is specifically recommended in this guide. All other servicing should be referred to a qualified technician.
- Before performing any service, **DISCONNECT THE RANGE POWER SUPPLY AT THE HOUSEHOLD DISTRIBUTION PANEL BY REMOVING THE FUSE OR SWITCHING OFF THE CIRCUIT BREAKER.**
- Fluorescent light bulbs contain mercury. If your model has a surface light, you must recycle the fluorescent light bulb according to local, state and federal codes.

▲ WARNING—

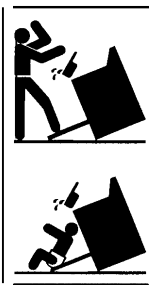
All ranges can tip and injury could result. To prevent accidental tipping of the range, attach it to the wall and floor by installing the Anti-Tip device supplied.

To check if the device is installed and engaged properly, remove the kick panel or storage drawer and inspect the rear leveling leg. Make sure it fits securely into the slot.

If you pull the range out from the wall for any reason, make sure the device is properly engaged when you push the range back against the wall. If it is not, there is a possible risk of the range tipping over and causing injury if you or a child stand, sit or lean on an open door.

Please refer to the Anti-Tip device information in this guide. Failure to take this precaution could result in tipping of the range and injury.

- Do not leave children alone—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.



- Do not **allow** anyone to climb, stand or hang on the **door**, kick **panel** or storage drawer or cooktop. They could damage the range and even tip it over, causing severe personal injury.
- **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A RANGE OR ON THE BACKSPASH OF A RANGE—CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.**
- Never wear loose-fitting or hanging garments while using the appliance. Be careful when reaching for items stored over the range. Flammable material could be ignited if brought in contact with hot surface units or heating elements and may cause severe burns.
- Use **only** dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot surface units or heating elements. Do not use a towel or other bulky cloth.
- For your safety, never use your appliance for warming or heating the room.
- **DO NOT STORE OR USE COMBUSTIBLE MATERIALS, GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**
- Keep **the** hood and grease filters clean to maintain good venting and to avoid grease fires.
- **Do not let** cooking grease or **other** flammable materials accumulate in or near the range.
- Do not store flammable materials in an oven or near the cooktop.
- When cooking pork, follow the directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and the meat will be safe to eat.



(continued next page)



IMPORTANT SAFETY INSTRUCTIONS

(continued)

- **Do not touch the surface units, the heating elements or the interior surface of the oven.**

These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact the surface units, the areas nearby the surface units or any interior area of the oven; allow sufficient time for cooling, first. Potentially hot surfaces include the cooktop, areas facing the cooktop, oven vent opening, surfaces near the opening, crevices around the oven door, the edges of the door window and metal trim parts above the door.

Remember: The inside surface of the oven may be hot when the door is opened.



- **Do not use water on grease fires. Never pick up a flaming pan.**

Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher,

Flaming grease outside a pan can be put out by covering it with baking soda or, if available, by using a multi-purpose dry chemical or foam-type fire extinguisher.

Flame in the oven can be smothered completely by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.

Oven

- **Stand away from the range when opening the oven door.** Hot air or steam which escapes can cause burns to hands, face and/or eyes.
- **Do not heat unopened food containers.** Pressure could buildup and the container could burst, causing an injury.
- **Keep the oven vent duct unobstructed.**
- **Keep the oven free from grease buildup.**
- **When using cooking or roasting bags in the oven,** follow the manufacturer's directions.
- **Do not use your oven to dry newspapers.** If overheated, they can catch fire.
- **Do not leave paper products, cooking utensils or food in the oven when not in use.**
- **Do not use oven for a storage area.** Items stored in an oven can ignite.

- **Pulling out the shelf to the shelf stop-lock is a convenience in lifting heavy foods.** It is also a precaution against burns from touching hot surfaces of the door or oven walls.
- **Place the oven shelf in the desired position while the oven is cool.** If the shelves must be handled when hot, do not let pot holder contact the heating elements.
- **For continuous clean models, do not use oven cleaners on any of the continuous cleaning surfaces.** Continuous cleaning surfaces can be identified by their rough surface finish.

Surface Cooking Units (Electric Coil models only)



- **Use proper pan size-**Select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of the surface unit to direct contact and may result in ignition of clothing. Proper relationship of the cookware to the surface unit will also improve efficiency.
- **Never leave the surface units unattended at high heat settings.** Boilovers cause smoking and greasy spillovers that may catch on fire.
- **Be sure the drip pans and the vent duct are not covered and are in place.** Their absence during cooking could damage range parts and wiring.
- **Do not use aluminum foil to line the drip pans** or anywhere in the oven except as described in this guide. Misuse could result in a shock, fire hazard or damage to the range.
- **Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for cooktop service;** others may break because of the sudden change in temperature.
- **To minimize the possibility of burns,** ignition of flammable materials and spillage, the handle of a container should be turned toward the center of the range without extending over the nearby surface units.
- **Always turn the surface units off before removing cookware.**
- **To avoid the possibility of a burn or electric shock,** always be certain that the controls for all surface units are at the off position and all coils are cool before attempting to lift or remove a unit.
- **Do not immerse or soak the removable surface units.** Do not put them in a dishwasher.



- **Clean the cooktop with caution.** If a wet sponge or cloth is used to wipe spills on a hot surface unit, be careful to avoid steam burns.
- **When flaming foods are under the hood,** turn the fan off. The fan, if operating, may spread the flame.
- **Keep an eye on foods being fried at high or medium high heat settings.**
- **Foods for frying should be as dry as possible.** Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.
- **Use little fat for effective shallow or deep-fat frying.** Filling the pan too full of fat can cause spillovers when food is added.
- **If a combination of oils or fats will be used in frying,** stir together before heating, or as fats melt slowly.
- **Always heat fat slowly, and watch as it heats.**
- **Use a deep fat thermometer** whenever possible to prevent overheating fat beyond the smoking point.

Radiant Surface Units (on some models)



- **Use proper pan size-**Select cookware having flat bottoms large enough to cover the selected surface unit. The use of undersized cookware will expose a portion of the surface unit to direct contact and may result in ignition of clothing. Proper relationship of the cookware to the surface units will also improve efficiency.
- **Never leave the surface units unattended at high heat settings.** Boilovers cause smoking and greasy spillovers that may catch on fire.
- **Do not operate the radiant surface units if the glass is broken.** Spillovers or cleaning solution may penetrate a broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately should your glass cooktop become broken.
- **Avoid scratching the glass cooktop surface.** The cooktop can be scratched with items such as sharp instruments, rings or other jewelry and rivets on clothing.
- **Never use the glass cooktop surface as a cutting board.**
- **Do not place or store items on top of the glass cooktop surface when it is not in use.**
- **Do not** stand on the glass cooktop.

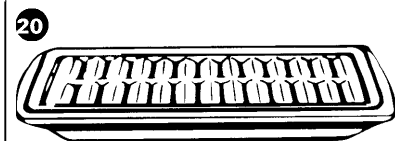
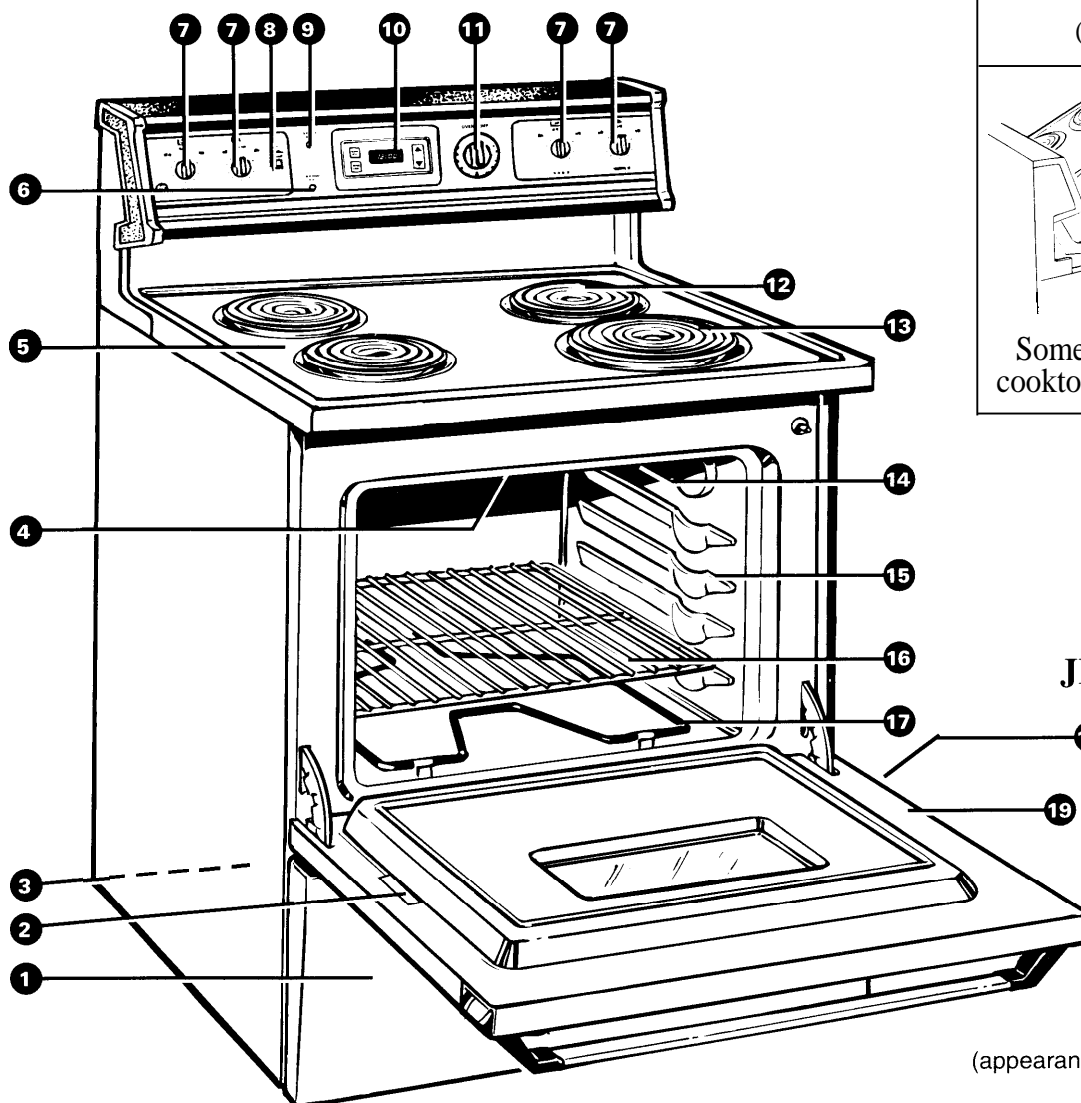
- **Be careful when placing spoons or other stirring utensils on glass cooktop surface** when it is in use. They may become hot and could cause burns.
- **To minimize the possibility of burns,** ignition of flammable materials and spillage, the handle of a container should be turned toward the center of the range without extending over the nearby surface units.
- **Always turn the surface units off before removing the cookware.**
- **Keep an eye on foods being fried at high or medium high heat settings.**
- **When flaming foods are under the hood,** turn the fan off. The fan, if operating, may spread the flame.
- **Foods for frying should be as dry as possible.** Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.
- **Use little fat for effective shallow or deep-fat frying.** Filling the pan too full of fat can cause spillovers when food is added.
- **If a combination of oils or fats will be used in frying,** stir together before heating, or as fats melt slowly.
- **Always heat fat slowly, and watch as it heats.**
- **Use a deep fat thermometer whenever possible** to prevent overheating fat beyond the smoking point.
- **Clean the cooktop with caution.** If a wet sponge or cloth is used to wipe spills on a hot surface unit, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface. NOTE: We recommend that you avoid wiping any surface unit areas until they have cooled and the indicator light has gone off. When the cooktop is cool, use only Cook Top Cleaning Creme brand cleaner to clean the cooktop.
- **Use care when touching the cooktop.** The glass surface of the cooktop will retain heat after the controls have been turned off.
- **To avoid possible damage to the cooking surface,** do not apply Cook Top Cleaning Creme to the glass surface when it is hot.
- **After cleaning,** use a dry cloth or paper towel to remove all Cook Top Cleaning Creme residue.
- **Read and follow all instructions and warnings on Cook Top Cleaning Creme labels.**

SAVE THESE
INSTRUCTIONS

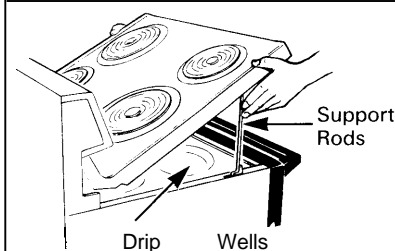


FEATURES OF YOUR RANGE

Not all features are on all models.



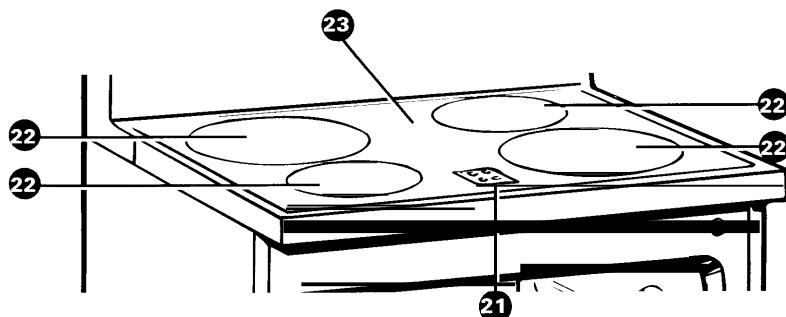
Broiler Pan
(on some models)



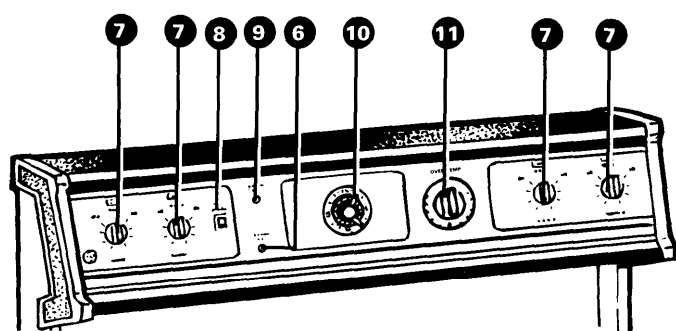
Some models have lift-up cooktops for easier cleaning.

JBS27

(appearance may vary)



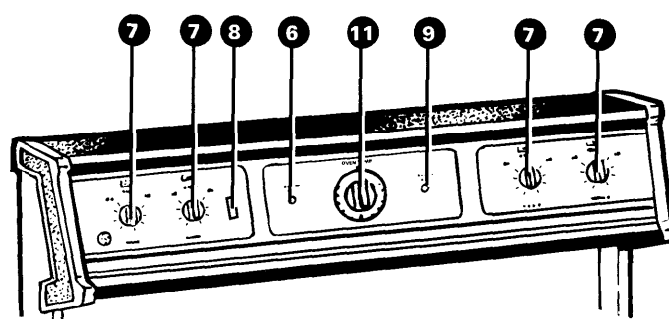
JBS30



**JBS16
JBS17**

**JBS18
JBC17**

JBS30



JBS03

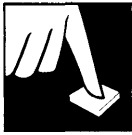
JBS03-4

JBS07

(appearance may vary)

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Feature Index Not all models have all features.	Explained on page
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HOW DOES THIS COOKTOP COMPARE TO YOUR OLD ONE?

Your new cooktop has electric coil surface units or a radiant glass cooktop. If you are used to cooking with gas burners or other types of electric cooktops, you will notice some differences when you use electric coils or a radiant glass cooktop.

The best types of cookware to use, plus heat-up and cool-down times, depend upon the type of burner or surface unit you have.

The following chart will help you to understand the differences between electric coil surface units and any other type of cooktop you may have used in the past.

Type of Cooktop	Description	How It Works
Electric Coil 	Flattened metal tubing containing electric resistance wire suspended over a drip pan.	Heats by direct contact with the pan and by heating the air under the pan. For best cooking results, use good quality pans. Electric coils are more forgiving of warped pans than radiant or solid disks. Heats up quickly but does not change heat settings as quickly as gas or induction. Electric coils stay hot enough to continue cooking for a short time after they are turned off.
Radiant (Glass Cooktop) 	Electric coils under a glass cooktop.	Heat travels to the glass surface and then to the cookware, so pans must be flat on the bottom for good cooking results. The glass cooktop stays hot enough to continue cooking after it is turned off. Remove the pan from the surface unit if you want cooking to stop.
Induction 	High frequency induction coils under a glass surface.	Pans must be made of ferrous metals (metal that attracts a magnet). Heat is produced by a magnetic circuit between the coil and the pan. Heats up right away and changes heat settings right away, like a gas cooktop. After turning the control off, the glass cooktop is hot from the heat of the pan, but cooking stops right away.
Solid Disk 	Solid cast iron disk sealed to the cooktop surface.	Heats by direct contact with the pan, so pans must be flat on the bottom for good cooking results. Heats up and cools down more slowly than electric coils. The disk stays hot enough to continue cooking after it is turned off. Remove the pan from the solid disk if you want the cooking to stop.
Gas Burners 	Regular or sealed gas burners use either LP gas or natural gas.	Flames heat the pans directly. Pan flatness is not critical to cooking results, but pans should be well balanced. Gas burners heat the pan right away and change heat settings right away. When you turn the control off, cooking stops right away.



General Information About Radiant Surface Units

The radiant cooktop features heating units beneath a smooth glass surface. The surface units are shown by outlines on the glass.

Before you use the cooktop for the first time, clean it with Cook Top Cleaning Creme. This helps protect the top and makes clean-up easier.

NOTE: A slight odor is normal when a new cooktop is used for the first time. It is caused by the heating of new parts and insulating materials and will disappear in a short time.

When a surface unit is turned on, coils beneath the surface unit radiate heat through the glass to the cookware. The red glow of the coils will be visible through the glass. It will take the surface unit a few moments to heat up. The coil cycles on and off to maintain your selected control setting. With poor cookware, you will see frequent cycling of the unit off and on. Good, flat cookware will minimize the cycling.

Use only flat-bottomed cookware. Do not let pots boil dry. Overheated metal can bond to glass cooktop. An overheated copper pot will leave a residue that will permanently stain the glass.

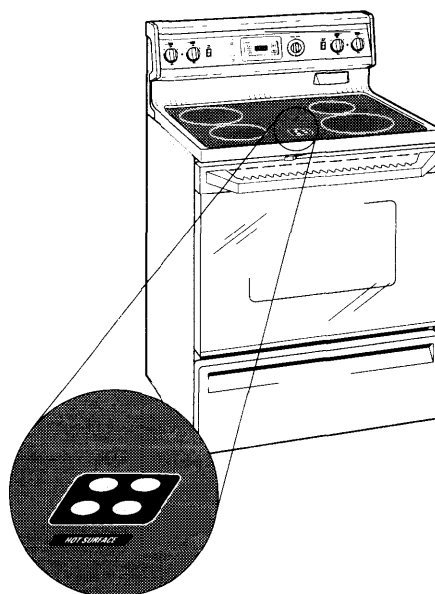
Sliding aluminum cookware across the glass may leave metal marks. These metal marks will appear as small scratches. They can be removed with Cook Top Cleaning Creme and a razor scraper.

It is safe to place hot cookware from the oven or surface on the glass surface when the surface is cool.

Avoid sliding pans on the glass cooktop. Pan edges that are even slightly rough or grit on the cooktop can cause scratches on the glass.

Even after the surface units are turned off, the glass cooktop retains enough heat to continue cooking. To avoid overcooking, remove pans from the surface units when the food is cooked. Avoid placing anything on the surface unit until it has cooled completely.

The Hot Surface Lights will stay lit until the cooktop is safe to touch. It is not unusual for the lights to stay lit for 30 minutes.



Before you use the cooktop for the first time, clean it with Cook Top Cleaning Creme. This helps protect the top and makes clean-up easier.



HOME CANNING TIPS

Canning should be done on the surface units only.

Pots that extend beyond 1 inch of the surface unit are not recommended for most surface cooking.

However, when canning with water-bath or pressure canner, larger-diameter pots may be used. This is because boiling water temperatures (even under pressure) are not harmful to the cooktop surfaces surrounding the surface units.

HOWEVER, DO NOT USE LARGE DIAMETER CANNERS OR OTHER LARGE DIAMETER POTS FOR FRYING OR BOILING FOODS OTHER THAN WATER. Most syrup or sauce mixtures—and all types of frying—cook at temperatures much higher than boiling water. Such temperatures could eventually harm the porcelain cooktop surfaces surrounding the electric coil surface units.

Observe the Following Points in Canning

1. Be sure the canner fits over the center of the surface unit. If your range or its location does not allow the canner to be centered on the surface unit, use smaller diameter pots for good canning results.
2. For best results, use canners with flat bottoms. On the glass cooktop, flat bottomed canners must be used. Canners with flanged or rippled bottoms (often found in enamelware) don't make good contact with the surface unit and take a long time to boil water.



Flat-bottomed canners are recommended for electric coils; they are **required** for glass cooktops.

3. When canning, use recipes and procedures from reputable sources. Reliable recipes and procedures are available from the manufacturer of your canner; manufacturers of glass jars for canning, such as Ball and Kerr; and the United States Department of Agriculture Extension Service.
4. Remember that canning is a process that generates large amounts of steam. To avoid burns from steam or heat, be careful when canning.

NOTE: If your house has low voltage, canning may take longer than expected, even though directions have been carefully followed.

The process time can be shortened by:

- (1) using a pressure canner, and
- (2) starting with HOT tap water for fastest heating of large quantities of water.

Glass Cooktop Cautions:

Safe canning requires that harmful microorganisms are destroyed and that the jars are sealed completely. When canning foods in a water-bath canner, a gentle but steady boil must be maintained for the required time. When canning foods in a pressure canner, the pressure must be maintained for the required time.

After you have adjusted the controls, it is very important to make sure the prescribed boil or pressure levels are maintained for the required time.

The glass cooktop surface units have temperature limiters that prevent the glass cooktop from getting too hot. If the bottom of your canner is not flat, the surface unit can overheat, triggering the temperature limiters to cycle the unit off for a time. This will stop the boil or reduce the pressure in the canner.

Since you must make sure to process the canning jars for the prescribed time, with no interruption in processing **time**, you cannot can on any of the cooktop surface units if your canner is not flat enough.

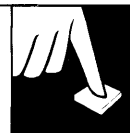
What is a Temperature Limiter?

Every radiant surface unit has a Temperature Limiter. The Temperature Limiter protects the glass cooktop from getting too hot.

The Temperature Limiter may cycle the units off for a time if:

- . The pan boils dry.
- The pan bottom is not flat.
- . The pan is off center.
- There is no pan on the unit.

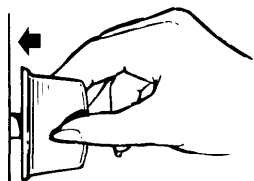
SURFACE CONTROLS



At both OFF and HI the control “clicks” into position. You may hear slight “clicking” sounds during cooking, indicating the control is keeping the unit at the heat level or power level you set.

Switching heats to higher settings always shows a quicker change than switching to lower settings.

How to Set the Controls



Push the knob in and turn in either direction to the setting you want.

Be sure you turn the control knob to OFF when you finish cooking.

The surface unit “on” indicator light will glow when ANY surface unit is on.

Cooking Guide for Using Heat Settings

HI—Used to begin cooking or to bring water to a boil. Reduce heat setting after water boils.

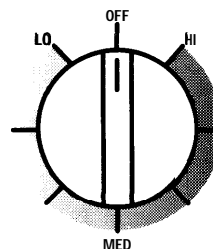
Medium High—(Setting halfway between HI and MED) Maintains a fast boil on large amounts of food.

MED—Sauté and brown; keeps food at a medium boil.

Medium Low—(Setting halfway between MED and LO) Cook after starting at HI; cooks with little water in covered pan.

LO—Used for long slow cooking (simmering) to tenderize and develop flavors. Use this setting to melt butter and chocolate or to keep foods warm.

NOTE: The surface unit “on” indicator light may glow between LO and OFF, but there is no power to the surface units.



Appearance may vary slightly.

Special Notes for Glass Cooktops:

Cooktop temperatures increase with the number of surface units that are on. With 3 or 4 units turned on, surface temperatures are high so be careful when touching the cooktop. The hot surface indicator light will remain lit after the surface unit is off until the surface is cool enough to touch.

NOTE:

- At HI and Medium High settings never leave food unattended. Boilovers cause smoking and greasy spillovers may catch fire.
- At Medium Low and LO settings melt chocolate and butter on a small surface unit.
- When a surface unit is turned on, the unit can be seen glowing red within a few seconds. The red glow will turn on and off (cycling) to maintain the selected heat setting. With poor cookware, you will see frequent cycling of the unit off and on. Good, flat cookware will minimize the cycling. See the Surface Cookware Tips section.
- It is safe to place hot cookware from the oven or surface on the glass surface when it is cool.

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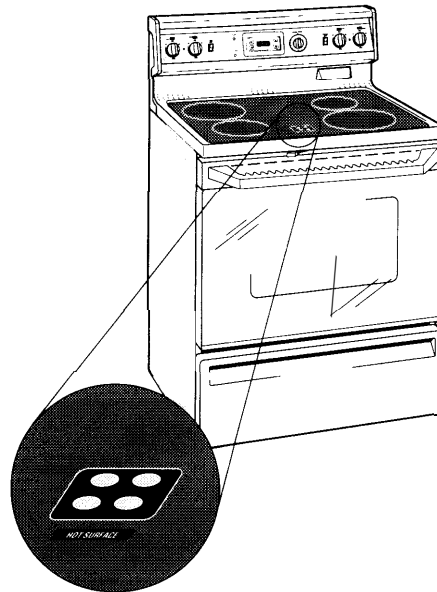
SURFACE CONTROLS

(continued)

Hot Surface Indicator Light (Glass Cooktops Only)

A “HOT SURFACE” light will glow brightly when any halogen/radiant element is turned on, and will remain lit after the unit is turned off until the surface is cool enough to touch. Each element has its own “HOT SURFACE” indicator light.

- It comes on instantly when the unit is turned on.
- It stays on even after the unit is turned off.
- It glows brightly until the unit is safe to touch.



A “HOT SURFACE” light will glow brightly when any halogen/radiant element is turned on.

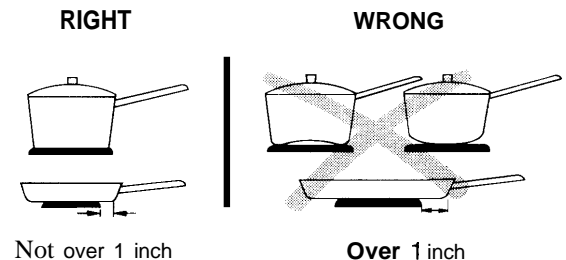
SURFACE COOKWARE TIPS

(Electric Coil models only)

Cookware

Use medium- or heavy-weight cookware. Aluminum cookware conducts heat faster than other metals. Cast-iron and coated cast-iron cookware are slow to absorb heat, but generally cook evenly at low to medium heat settings. Steel pans may cook unevenly if not combined with other metals.

For best cooking results pans should be flat on the bottom. Match the size of the saucepan to the size of the surface unit. The pan should not extend over the edge of the surface unit more than 1 inch.



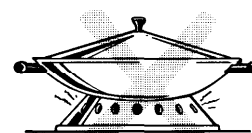


Wok Cooking

We recommend that you use only a flat-bottomed wok. They are available at your local retail store.



Do not use woks that have support rings. Use of these types of woks, with or without the ring in place, can be dangerous. Placing the ring over the surface unit will cause a build-up of heat that will damage the porcelain cooktop. Do not try to use such woks without the ring. You could be seriously burned if the wok tipped over.



Do not use woks that have support rings.

SURFACE COOKWARE TIPS

(Glass Cooktop models only)

Types of Cookware

The following information will help you choose cookware which will give good performance.

Stainless Steel: *highly recommended*

Especially good with a sandwich clad bottom. The sandwich bottom combines the benefits of stainless steel (appearance, durability and stability) with the advantages of aluminum or copper (heat conduction, even heat distribution).

Aluminum: *heavy weight recommended*

Good conductivity. Aluminum residues sometimes appear as scratches on the cooktop, but can be removed if cleaned immediately. Because of its low melting point, thin weight aluminum should not be used.

Porcelain/enamel:

Good performance only with a thick, flat, smooth bottom. Avoid boiling dry, as porcelain can melt and fuse to the surface.

Copper Bottom: *heavy weight recommended*

Good performance, but copper may leave residues which can appear as scratches. The residues can be removed, as long as the cooktop is cleaned immediately. However, do not let these pots boil dry. Overheated metal can bond to glass cooktops. An overheated copper pot will leave a residue that will permanently stain the cooktop.

Glass-ceramic: *not recommended*

Poor performance. May scratch surface. Usable, but not recommended.

Stoneware: *not recommended*

Poor performance. May scratch the surface. Usable, but not recommended.

Cast Iron: *not recommended*

Poor performance. May scratch the surface. Usable, but not recommended.

(continued next page)



SURFACE COOKWARE TIPS

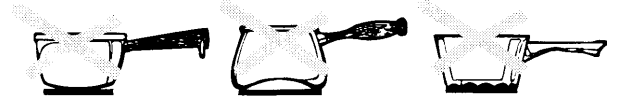
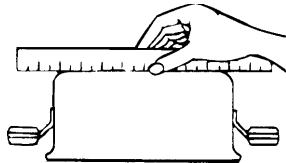
(Glass Cooktop models only-continued)

How to Check Pan Performance

Use of correct cookware can affect the cooking performance and cleaning of your cooktop. The correct cookware reduces the temperature of the cooktop surface and minimizes the chance of spillovers burning onto the cooktop.

You must use pans with perfectly flat bottoms. Some pans may have curved or rounded bottoms or may be warped. If you are unsure of the flatness of your pans you may do this quick test.

Turn your pan upside down on the countertop, place a ruler flat against the pan surface. The bottom of the pan and the straight edge of the ruler should fit flush against each other all the way across. Turn the ruler a full 360 degrees, checking for any space between the ruler and the bottom of the pan.

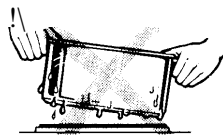


Pans with rounded, curved, ridged or warped bottoms are not recommended.

Another simple test to determine even heat distribution across the cookware bottom is to put one inch of water in the pan. Bring the water to a boil and observe the location of bubbles as the water starts to boil. Good flat cookware will have an even distribution of bubbles over the bottom surface area of the pan. Bubbles localized in only a portion of the bottom indicate uneven contact of the pan to the surface unit, uneven heat transfer or an unsuitable pan.

Use pans that match the diameter of the surface unit. Cooking performance will not be as good if the cookware is either smaller or larger than the surface unit.

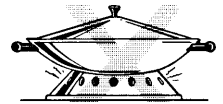
- Place only dry pans on the surface units. Do not place lids on the surface units, particularly wet lids.



- We recommend that you use only a flat-bottomed wok. They are available at your local retail store. The bottom of the wok should have the same diameter as the surface unit to insure proper contact.



- Do not use woks that have support rings. This type of wok will not heat on glass cooktops.



- Some special cooking procedures require specific cookware such as pressure cookers, deep fat fryers, etc. All cookware must have flat bottoms and be the correct size.

SPECIAL CAUTIONS FOR GLASS COOKTOPS



- Never cook directly on the glass. Always use cookware.



- Do not slide cookware across the cooktop because it can scratch the glass—the glass is scratch resistant, not scratch proof.



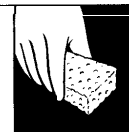
- Always place the pan in the center of the surface unit you are cooking on.



- Do not use the surface as a cutting board.

GLASS COOKTOP CLEANING

(on some models)



Glass Cooktop Cleaning

Cleaning of glass cooktops is different from cleaning a standard porcelain finish. To maintain and protect the surface of your new glass cooktop follow these basic steps.

Before you use the cooktop for the first time, clean it with Cook Top Cleaning Creme. This helps protect the top and makes clean-up easier.

DAILY CLEANING: Use only Cook Top Cleaning Creme on the glass cooktop.

For normal, light soil:

1. Rub a few drops (less is better) of Cook Top Cleaning Creme onto soiled area using a damp paper towel. Buff with a dry paper towel until all soil and creme are removed. Frequent cleaning leaves a protective coating which is essential in preventing scratches and abrasions.
2. Clean surface with Cook Top Cleaning Creme after each use.

For heavy, burned on soil:

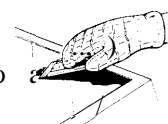
1. Apply a few drops of Cook Top Cleaning Creme to the (cool) soiled area.
2. Using a damp paper towel, rub creme into the burned on area. As with any burned on spill, this may require some effort.
3. Carefully scrape soil with razor scraper. Hold scraper at a 30° angle against the glass cooktop.
4. If any soil remains, repeat the steps listed above. For additional protection, after all soil has been removed, polish the entire surface with the Cook Top Cleaning Creme.
5. Buff with a dry paper towel.

NOTE:

- Using a razor scraper will not damage the surface if the 30° angle is maintained.
- Be sure to use a new, sharp razor scraper. Do not use a dull or nicked blade.
- Store the razor scraper out of reach of children.

SPECIAL CARE: Sugary spillovers (such as jellies, fudge, candy syrups) or melted plastics can cause pitting of the surface of your cooktop (not covered by the warranty) unless the spill is removed while still hot. Special care should be taken when removing hot substances. Follow these instructions carefully and remove soil while spill is still hot.

1. Turn off all surface units affected by the spillover. Remove hot pans.
2. Wearing an oven mitt, hold the razor scraper at a 30° angle to the cooktop and scrape hot spill to cool area outside the surface unit.
3. With the spill in a cool area, use a dry paper towel to remove any excess. Any spillover remaining should be left until the surface of the cooktop has cooled. Do not continue to use the soiled surface unit until all of the spillover has been removed. Follow the steps under Heavy Soil to continue the cleaning process.



COOKTOP SEAL: To clean the cooktop seal, let a wet cloth rest on it for a few minutes, then wipe clean. Use a mild detergent if needed. Do not use a knife or any sharp object on the seal because it will cut or damage it.

GENERAL INFORMATION: As the Cook Top Cleaning Creme cleans, it leaves a protective coating on the cooktop surface. This coating helps to prevent build-up of mineral deposits (water spots) and will make future cleaning easier. Dishwashing detergents remove this protective coating and therefore make the cooktop more susceptible to staining.

To conveniently order more creme and/or scrapers for cleaning your glass cooktop, please call our toll free number:

National Parts Center	800-626-2002
Creme 10 oz.	# WB02X8273
Scraper	# WX5X1614
Creme and scraper kit	# WB64X5027

PRECAUTIONS

- Most cleaners contain ammonia, chemicals and abrasives which can damage the surface of your cooktop. Use only the Cook Top Cleaning Creme for proper cleaning and protection of your glass cooktop.
- If you slide aluminum or copper cookware across the surface of your cooktop, they may leave metal markings which appear as scratches. If this should happen, use the razor scraper and Cleaning Creme to remove these markings. Failure to remove these residues immediately may leave permanent marks.
- Water stains (mineral deposits) are removable using Cook Top Cleaning Creme or full strength white vinegar.

- If pots with a thin overlay of aluminum, copper or enamel are allowed to boil dry, the overlay may bond with the glass cooktop and leave a black discoloration. This should be removed immediately before heating again or the discoloration may be permanent.
- Use of window cleaner may leave an iridescent film on the cooktop. Cook Top Cleaning Creme will remove this discoloration.

Read and follow all instructions and warnings on Cook Top Cleaning Creme labels.



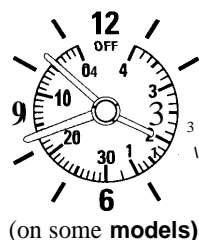
CLOCK

(on some models)

The clock serves several purposes. Follow the directions for the Clock and Timer that apply to your model.

To Set the Clock

To set the clock, push the knob in and turn the clock hands to the correct time. The minute timer pointer will move also. Let the knob out, then turn the minute timer pointer to OFF.



Minute Timer

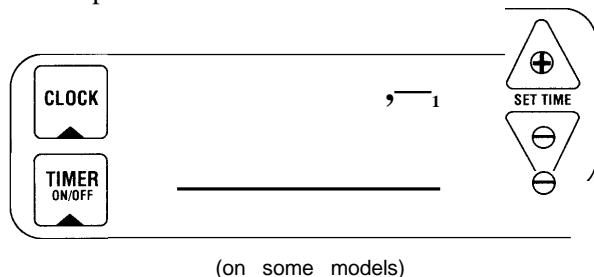
The minute timer has been combined with the range clock. Use it to time all your precise cooking operations. You'll recognize the minute timer as the pointer which is different in color and shape than the clock hands.

To Set the Minute Timer

To set the minute timer, turn the center knob, without pushing it in. You can set the time for up to 4 hours. At the end of the set time, a buzzer sounds to tell you time is up. Turn the knob, without pushing in, until the pointer reaches OFF and the buzzer stops.

To Set the Clock

Press the CLOCK pad. Then press the up/down arrows until the correct time is displayed. Push the CLOCK pad to start.



To Set the Minute Timer

Press the TIMER ON/OFF pad. Then press the up/down arrows until the desired time (hours and minutes) is displayed.

To Cancel the Timer

Press the TIMER ON/OFF pad until the display clears.

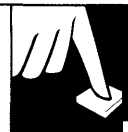
At the end of the timer operation, the timer beeps 3 times followed by reminder beeps until the timer is cancelled. You can display the time of day by pushing the CLOCK pad. To return to the time counting down, press the TIMER ON/OFF pad.

Questions and Answers

- Q.** How can I use the minute timer to make the surface cooking easier?
- A.** The minute timer will help you time total cooking, which includes time to boil food and change temperatures. Do not judge cooking time by visible steam only. Food will cook in covered containers even though you can't see any steam.

- Q.** Can I use the minute timer during oven cooking?
- A.** The minute timer can be used during any cooking function.

USING YOUR OVEN



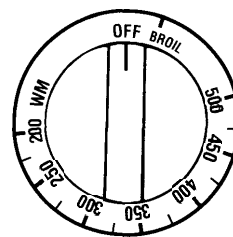
Before Using Your Oven

1. Look at the controls. Be sure you understand how to set them properly.
2. Check the oven interior. Look at the shelves. Take a practice run at removing and replacing them properly to give sure, sturdy support.
3. Read over the information and tips that follow.
4. Keep this guide handy so you can refer to it, especially during the first weeks of using your new range.

Oven Controls

The OVEN TEMP knob maintains the temperature you set, from WARM (150°F.) to BROIL (550°F.).

The oven cycling light glows until the oven reaches your selected temperature, then goes off and on with the oven element(s) during cooking.



(Knob appearance may vary.)

Oven Light (on some models)

The light comes on automatically when the door is opened.

On models with an oven window, use the switch to turn the light on and off when the door is closed.

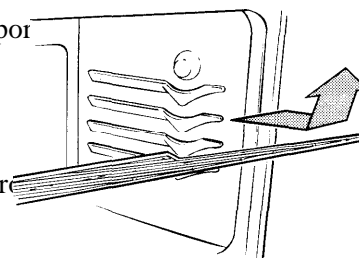
Oven Shelves

The shelves are designed with stop-locks, so that when placed correctly on the shelf supports, they will stop before coming completely out from the oven, and will not tilt when removing food from or placing food on them.

When placing cookware on a shelf, pull the shelf out to the bump on the shelf support. Place the cookware on the shelf, then slide the shelf back into the oven. This will eliminate reaching into the hot oven.

To remove a shelf from the oven pull it toward you, tilt the front end upward and pull the shelf out.

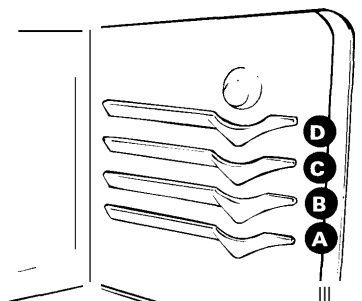
To replace, place the shelf on the shelf support with the stop-locks (the curved extension of shelf) facing up and toward the rear of the oven. Tilt up the front end and push the shelf toward the back of the oven until it goes past the bump on the shelf support. Then lower the front of the shelf and push it all the way back.



Shelf Positions

The oven has 4 shelf supports identified in this illustration as A (bottom), B, C and D (top).

Shelf positions for cooking are suggested in the Baking, Roasting and Broiling sections.





BAKING

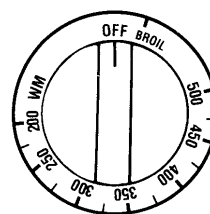
Your oven temperature is controlled very accurately using an oven control system. We recommend that you operate the oven for a number of weeks to become familiar with your new oven's performance. If you think an adjustment is necessary, see the Adjust the Oven Thermostat section. It gives easy *Do It Yourself* instructions on how to adjust the thermostat.

NOTE: When the oven is hot, the top and outside surfaces of the range get hot too.

How to Set Your Range for Baking

To avoid possible burns, place the shelves in the correct position before you turn the oven on.

1. Turn the OVEN TEMP knob to the desired temperature.
2. Check the food for doneness at the minimum time on the recipe. Cook longer if necessary.
3. Turn the OVEN TEMP knob to OFF and then remove the food from the oven.

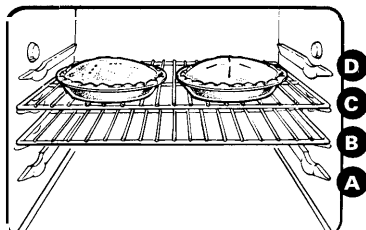


(Knob appearance may vary)

Oven Shelves

Arrange the oven shelf or shelves in the desired locations while the oven is cool. The correct shelf position depends on the kind of food and the browning desired.

As a general rule, place most foods in the middle of the oven, on either shelf positions B or C. See the chart for suggested shelf positions. B will be used more than C.



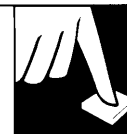
Type of Food	Shelf Position
Angel food cake	A
Biscuits or muffins	B or C
Cookies or cupcakes	B or C
Brownies	B or C
Layer cakes	B or C
Bundt or pound cakes	A or B
Pies or pie shells	B or C
Frozen pies	A (on cookie sheet)
Casseroles	B or C
Roasting	A or B

Preheating

Preheat the oven if the recipe calls for it. Preheat means bringing the oven up to the specified temperature before putting the food in the oven. To preheat, set the oven at the correct temperature—selecting a higher temperature does not shorten preheat time.

Preheating is necessary for good results when baking cakes, cookies, pastry and breads.

For most casseroles and roasts, preheating is not necessary. For ovens without a preheat indicator light or tone, preheat 10 minutes. After the oven is preheated, place the food in the oven as quickly as possible to prevent heat from escaping.



Baking Pans

Use the proper baking pan. The type of finish on the pan determines the amount of browning that will occur.

- Dark, rough or dull pans absorb heat resulting in a browner, crisper crust. Use this type for pies.
- Shiny, bright and smooth pans reflect heat, resulting in a lighter, more delicate browning. Cakes and cookies require this type of pan.
- Glass baking dishes also absorb heat. When baking in glass baking dishes, reduce the temperature by 25°F.

Pan Placement

For even cooking and proper browning, there must be enough room for air circulation in the oven. Baking results will be better if baking pans are centered as much as possible rather than being placed to the front or to the back of the oven.

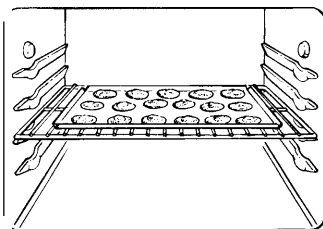
Pans should not touch each other or the walls of the oven. Allow 1- to 1 ½-inch space between pans as well as from the back of the oven, the door and the sides. If you need to use two shelves, stagger the pans so one is not directly above the other.

Baking Guides

When using prepared baking mixes, follow package recipe or instructions for the best baking results.

Cookies

When baking cookies, flat cookie sheets (without sides) produce better-looking cookies. Cookies baked in a jelly roll pan (short sides all around) may have darker edges and pale or light browning may occur.

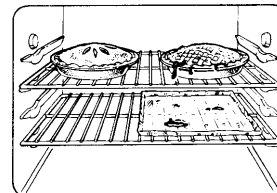


Do not use a cookie sheet so large that it touches the walls or the door of the oven. Never entirely cover a shelf with a large cooking sheet.

For best results, use only one cookie sheet in the oven at a time.

Aluminum Foil

Never entirely cover a shelf with aluminum foil. This will disturb the heat circulation and result in poor baking. A smaller sheet of foil may be used to catch a spillover by placing it on a lower shelf several inches below the food.



Pies

For best results, bake pies in dark, rough or dull pans to produce a browner, crisper crust. Frozen pies in foil pans should be placed on an aluminum cookie sheet for baking since the shiny foil pan reflects heat away from the pie crust; the cookie sheet helps retain it.

Cakes

When baking cakes, warped or bent pans will cause uneven baking results and poorly shaped products. A cake baked in a pan larger than the recipe recommends will usually be crisper, thinner and drier than it should be. If baked in a pan smaller than recommended, it may be undercooked and batter may overflow. Check the recipe to make sure the pan size used is the one recommended.

Don't Peek

Set the timer for the estimated cooking time and do not open the door to look at your food. Most recipes provide minimum and maximum baking times such as "bake 30-40 minutes."

DO NOT open the door to check until the minimum time. Opening the oven door frequently during cooking allows heat to escape and makes baking times longer. Your baking results may also be affected.

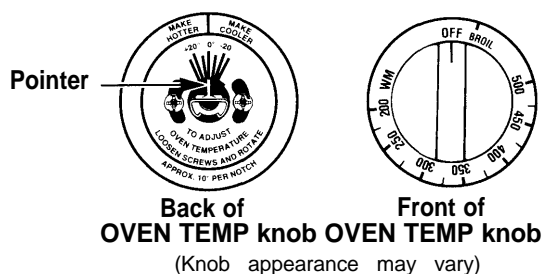


ADJUST THE OVEN THERMOSTAT— *DO IT YOURSELF!*

You may find that your new oven cooks differently than the one it replaced. We recommend that you use your new oven for a few weeks to become more familiar with it, following the times given in your recipes as a guide.

If you think your new oven is too hot or too cold, you can adjust the thermostat yourself. If you think it is too hot, adjust the thermostat to make it cooler. If you think it is too cool, adjust the thermostat to make it hotter.

We do not recommend the use of inexpensive thermometers, such as those found in grocery stores, to check the temperature setting of your new oven. These thermometers may vary 20-40 degrees.



To Adjust the Thermostat:

1. Pull the OVEN TEMP knob off the shaft, look at the back of the knob and note the current setting before making any adjustments.
2. Loosen both screws on the back of the knob.
3. To increase the oven temperature, move the pointer 1 notch toward the words "MAKE HOTTER".
To decrease the oven temperature, turn the pointer 1 notch toward the words "MAKE COOLER".
Each notch changes the temperature by 10 degrees Fahrenheit.
4. Tighten the screws.
5. Replace the knob, matching the flat area of the knob to the shaft.

ROASTING

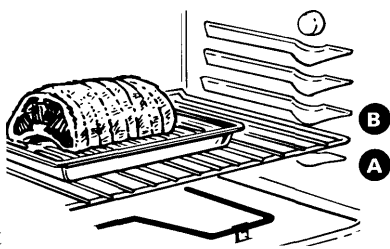
Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low and steady, keep spattering to a minimum.

Roasting is really a baking procedure used for meats. Therefore, oven controls are set for Baking. (You may hear a slight clicking sound, indicating the oven is working properly.)

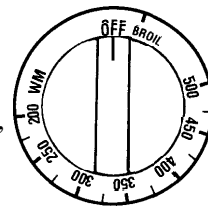
Most meats continue to cook slightly while standing, after being removed from the oven. The standing time recommended for roasts is 10 to 20 minutes. This allows roasts to firm up and makes them easier to carve. The internal temperature will rise about 5° to 10°F.; to compensate for the temperature rise, if desired, remove roast from the oven sooner (at 5° to 10°F. less than the temperature in the guide).

Remember that food will continue to cook in the hot oven and therefore should be removed when the desired internal temperature has been reached.

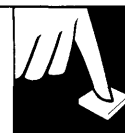
1. Place the shelf in A or B position. No preheating is necessary.
2. Check the weight of the meat. Place it fat-side-up (or poultry breast side-up), on a roasting grid in a shallow pan. The melting fat will baste the meat. Select a pan as close to the size of the meat as possible. (The broiler pan with grid is a good pan for this.)



3. Turn the OVEN TEMP knob to the temperature you desire.
4. After roasting is complete, turn the OVEN TEMP knob to OFF.

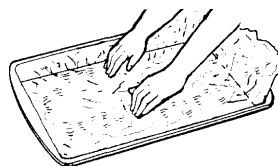


(Knob appearance may vary)



Use of Aluminum Foil

You can use aluminum foil to line the broiler pan. This makes clean-up easier when using the pan for marinating, cooking with fruits, cooking heavily cured meats or basting food during cooking. Press the foil tightly around the inside of the pan.



Questions and Answers

Q. Is it necessary to check for doneness with a meat thermometer?

A. Checking the finished internal temperature at the completion of cooking time is recommended. Temperatures are shown in the Roasting Guide. For roasts over 8 lbs., check with thermometer at half-hour intervals after half the cooking time has passed.

Q. Why is my roast crumbling when I try to carve it?

A. Roasts are easier to slice if allowed to cool 10 to 20 minutes after removing from oven. Be sure to cut across the grain of the meat.

Q. Do I need to preheat my oven each time I cook a roast or poultry?

A. It is not necessary to preheat your oven.

Q. When buying a roast, are there any special tips that would help me cook it more evenly?

A. Yes. Buy a roast as even in thickness as possible, or buy rolled roasts.

Q. Can I seal the sides of my foil "tent" when roasting a turkey?

A. Sealing the foil will steam the meat. Leaving it unsealed allows the air to circulate and brown the meat.

ROASTING GUIDE

Frozen Roasts

Frozen roasts of beef, pork, lamb, etc., can be started without thawing, but allow 10 to 25 minutes per pound additional time (10 minutes per pound for roasts under 5 pounds, more time for larger roasts).

Make sure poultry is thawed before roasting. Unthawed poultry often does not cook evenly. Some commercial frozen poultry can be cooked successfully without thawing. Follow the directions given on the package label.

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature 'F'.
Meat Tender cuts; rib, high quality sirloin tip, rump or top round*	325°	Rare: Medium: Well Done:	3 to 5 lbs. 24-33 35-39 40-45	6 to 8 lbs. 18-22 22-29 30-35	1400-1500-t 150°-1600 1700-1 85°
Lamb leg or bone-in shoulder*	325°	Rare: Medium: Well Done:	21-25 25-30 30-35	20-23 24-28 28-33	140°-150°† 1500-1 60° 170°-1850
Veal shoulder, leg or loin*	325°	Well Done:	35-45	30-40	1700-1 80°
Pork loin, rib or shoulder*	325°	Well Done:	35-45	3040	170°-1800
Ham, precooked	325°	To Warm:	17-20 minutes per pound (any weight)		115°-1200
Poultry Chicken or Duck Chicken pieces	325° 350°	Well Done: Well Done:	3 to 5 lbs. 3540 35-40	Over 5 lbs. 30-35	185°-1900 185°-1900
Turkey	325°	Well Done:	10 to 15 lbs. 18-25	Over 15 lbs. 15-20	In thigh: 185°-1900

*For boneless rolled roasts over 6 inches thick, add 5 to 10 minutes per pound to times given above.

†The U. S. Department of Agriculture says "Rare beef is popular, but you should know that cooking it to only 140°F. means some food poisoning organisms may survive." (Source: Safe Food Book. Your Kitchen Guide. USDA Rev. June 1985.)

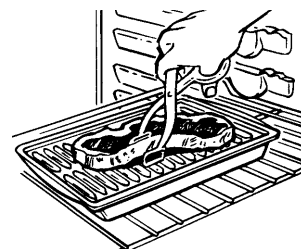


BROILING

Broiling is cooking food by intense radiant heat from the upper element in the oven. Most fish and tender cuts of meat can be broiled. Follow these directions to keep spattering and smoking to a minimum.

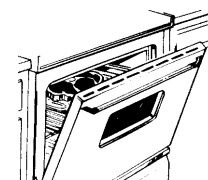
Turn the food only once during broiling. Time the foods for the first side according to the Broiling Guide.

Turn the food, then use the times given for the second side as a guide to preferred doneness.



1. If the meat has fat or gristle around the edge, cut vertical slashes through both about 2 inches apart. If desired, the fat may be trimmed, leaving the layer about 1/8 inch thick.
2. Place the meat on the broiler grid in the broiler pan. Always use the grid so the fat drips into the broiler pan; otherwise the juices may become hot enough to catch on fire.
3. Position the shelf on the recommended shelf position as suggested in Broiling Guide.

4. Leave the door open to the broil stop position. The door stays open by itself, yet the proper temperature is maintained in the oven.
5. Turn the OVEN TEMP knob to BROIL. Preheating the elements is not necessary.
6. When finished broiling, turn the OVEN TEMP knob to OFF. Serve the food immediately, leaving the broiler pan and grid outside the oven to cool during the meal for easiest cleaning.



Use of Aluminum Foil

You can use aluminum foil to line your broiler pan and the broiler grid. However, you must mold the foil tightly to the grid and cut slits in it just like the grid.

Without the slits, the foil will prevent the fat and meat juices from draining to the broiler pan. The juices could become hot enough to catch on fire. If you do not cut the slits, you are frying, not broiling.



Questions & Answers

- Q. Why are my meats not turning out as brown as they should?
- A. In some areas, the power (voltage) to the oven may be low. In these cases, preheat the broil element for 10 minutes before placing broiler pan with food in oven. Check to see if you are using the recommended shelf position. Broil for longest period of time indicated in the Broiling Guide. Turn the food only once during broiling.
- Q. Do I need to grease my broiler grid to prevent meat from sticking?
- A. No. The broiler grid is designed to reflect broiler heat, thus keeping the surface cool enough to prevent the meat from sticking to the surface. However, spraying the broiler grid lightly with a vegetable cooking spray before cooking will make clean-up easier.
- Q. When broiling, is it necessary to always use a grid in the pan?
- A. Yes. Using the grid suspends the meat over the pan. As the meat cooks, the juices fall into the pan, thus keeping meat drier. Juices are protected by the grid and stay cooler, thus preventing excessive spatter and smoking.
- Q. Should I salt the meat before broiling?
- A. No. Salt draws out the juices and allows them to evaporate. Always salt after cooking. Turn the meat with tongs; piercing the meat with a fork allows juices to escape. When broiling poultry or fish, brush each side often with butter.

BROILING GUIDE



- Always use a broiler pan and grid. They are designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.
- The oven door should be open to the broil stop position.
- If desired, marinate meats or chicken before broiling, or brush with barbecue sauce last 5 to 10 minutes only.

- When arranging food on the pan, do not let fatty edges hang over the sides because the dripping fat will soil the oven.
- Frozen steaks can be broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this guide 1 ½ times per side.

Food	Quantity and/or Thickness	Shelf Position	First Side Time, Minutes	Second Side Time, Minutes	Comments
Bacon	1/2 lb. (about 8 thin slices)	C	4½	4½	Arrange in single layer.
Ground Beef Well Done	1 lb. (4 patties) 1/2 to 3/4 inch thick	C	10	7	Space evenly. Up to 8 patties take about same time.
Beef Steaks Rare	1 inch thick	C	6	5	Steaks less than 1 inch thick cook through before browning. Pan frying is recommended. Slash fat.
Medium Well Done	(1 to 1½ lbs.)	C	8	6	
Rare	1½ inch thick	C	10	7-8	
Medium	(2 to 2½ lbs.)	C	15	14-16	
Well Done		C	25	20-25	
Chicken	1 whole (2 to 2½ lbs.), split lengthwise	A	35	10-15	Reduce time about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil skin-side-down first.
Bakery Products Bread (Toast) or Toaster Pastries English Muffins	2 to 4 slices 1 pkg. (2) 2 (split)	C or D C or D	1-2 3-4	1/2	Space evenly. Place English muffins cut-side-up and brush with butter, if desired.
Lobster Tails	2-4 (6 to 8 oz. each)	B	13-16	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.
Fish	1-lb. fillets 1/4 to 1/2 inch thick	C	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired. Preheat broiler to increase browning.
Ham Slices (precooked)	1 inch thick	B	8	8	Increase time 5 to 10 minutes per side for 1 ½ inch thick or home cured ham.
Pork Chops Well Done	2 (1½ inch thick) 2 (1 inch thick), about 1 lb.	C B	10 13	10 13	Slash fat.
Lamb Chops Medium Well Done	2 (1 inch thick), about 10 to 12 oz.	C C	10 12	9 10	Slash fat.
Medium Well Done	2 (1½ inch thick), about 1 lb.	C B	14 17	12 12-14	
Wieners and similar precooked sausages, bratwurst	1-lb. pkg. (10)	C	6	1-2	If desired, split sausages in half lengthwise; cut into 5- to 6-inch pieces.

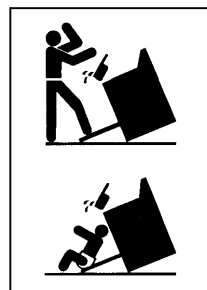


CARE AND CLEANING

Proper care and cleaning are important so your range will give you efficient and satisfactory service. Follow these directions carefully in caring for it to help assure safe and proper maintenance.

BE SURE ELECTRIC POWER IS OFF BEFORE CLEANING ANY PART OF THE RANGE.

A If your range is removed for cleaning, servicing or any reason, be sure anti-tip device is re-engaged properly when the range is replaced. Failure to take this precaution could result in tipping of the range and cause injury.



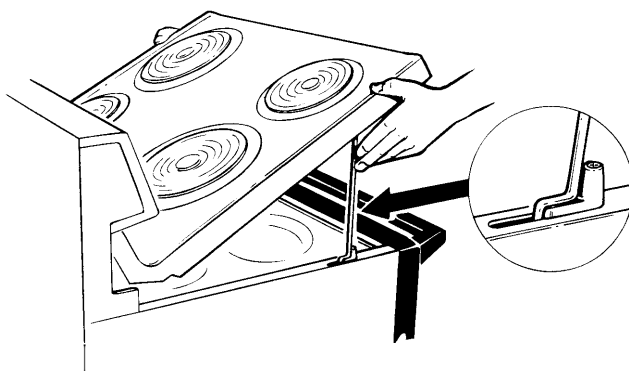
Lift-Up Cooktop (Electric Coil Models)

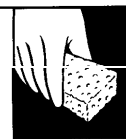
Some models have a cooktop that can be lifted up for easier cleaning. To make cleaning easier, the entire cooktop may be lifted up and supported in the up position.

Be sure all surface units are turned off before raising the cooktop. The surface units do not need to be removed, however, you may remove one to make raising the cooktop easier. There are 2 side supports that lock into position when the cooktop is lifted up.

After cleaning under the cooktop with hot, mild soapy water and a clean cloth, lower the cooktop. Be careful not to pinch your fingers.

To lower the cooktop, push the rods back and gently lower the cooktop until it rests in place.





Surface Units and Drip Pans (Electric Coil Models)

To clean the surface units, turn the control to the highest setting for a minute. The coils will burn off any soil.

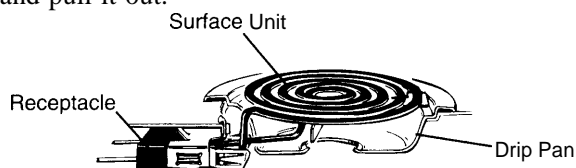
CAUTION

- **Be sure all the controls are turned to OFF and the surface units are cool before attempting to remove them.**
- Do not immerse the surface units in liquids of any kind.
- Do not clean the surface units in a dishwasher.
- Do not bend the surface unit plug terminals.
- Do not attempt to clean, adjust or in any way repair the plug-in receptacle.

To remove a surface unit:

To remove the drip pans for cleaning, the surface units must be removed first.

Lift the surface unit about 1 inch above the drip pan and pull it out.



Do not lift the surface unit more than 1 inch. If you do, it may not lie flat on the drip pan when you plug it back in.

Repeated lifting of the surface unit more than 1 inch above the drip pan can permanently damage the receptacle.

To replace a surface unit:

- Replace the drip pan into the recess in the cooktop. Make sure opening in the pan lines up with the receptacle.
- Insert the terminals of the surface unit through the opening in the drip pan and into the receptacle.
- Guide the surface unit into place so it rests evenly.

Drip Pans

Remove the surface units. Then lift out the drip pans.

For best results, clean the drip pans by hand. Place them in a covered container (or a plastic bag) with 1/4 cup ammonia to loosen the soil. Then scrub with a soap filled scouring pad if necessary. Rinse with clean water and polish with a clean soft cloth.

The drip pans may also be cleaned in the dishwasher.

Clean the area under the drip pans often.

Built-up soil, especially grease, may catch on fire.

Do not cover drip pans with foil. Using foil so close to the receptacle could cause shock, fire or damage to the range.

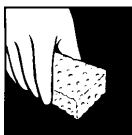
Porcelain Enamel Cooktop (Electric Coil Models)

The porcelain enamel finish is sturdy but **breakable if misused**. This finish is acid-resistant. However, any acidic foods spilled (such as fruit juices, tomato or vinegar) should not be permitted to remain on the finish.

If acids spill on the cooktop while it is hot, use a dry paper towel or cloth to wipe it up right away. When the surface has cooled, wash with soap and water. Rinse well.

For other spills such as fat smatterings, wash with soap and water or cleansing powders after the surface has cooled. Rinse well. Polish with a dry cloth.

(continued next page)

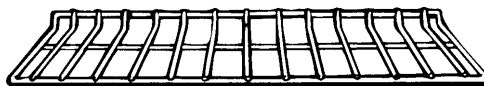


CARE AND CLEANING

(continued)

Oven Shelves

Clean the shelves with an abrasive cleanser or steel wool. After cleaning, rinse the shelves with clean water and dry with a clean cloth.

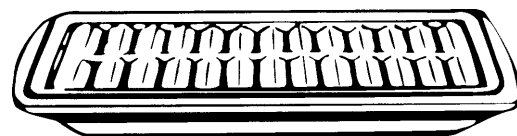


Broiler Pan and Grid (on some models)

After broiling, remove the broiler pan from the oven. Remove the grid from the pan. Carefully pour out the grease from the pan into a proper container. Wash and rinse the broiler pan and grid in hot water with a soap-filled or plastic scouring pad.

If food has burned on, sprinkle the grid with detergent while hot and cover with wet paper towels or a dishcloth. Soaking the pan will remove burned-on foods.

The broiler pan may be cleaned with a commercial oven cleaner. If the grid is grey enamel, it can also be cleaned with an oven cleaner. If the grid is chrome, do not use an oven cleaner to clean it.



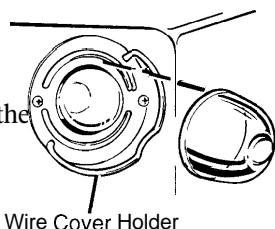
Both the broiler pan and grid can also be cleaned in the dishwasher.

Do not store a soiled broiler pan and grid anywhere in the range.

Oven Light Replacement (on some models)

CAUTION: Before replacing your oven light bulb, disconnect the electric power for your range at the main fuse or circuit breaker panel or pull the plug. Be sure to let the light cover and bulb cool completely before removing or replacing them. When in use, light bulbs can become warm enough to break if touched with a moist cloth or towel. When cleaning, avoid touching warm lights with cleaning cloths if the light cover is removed.

The oven light (bulb) is covered with a removable glass cover which is held in place with a wire. Remove the oven door, if desired, to reach the cover easily.



To remove:

- Hold your hand under the cover so it doesn't fall when released. With fingers of the same hand, firmly push back the wire until it clears the cover. Lift off the cover.

DO NOT REMOVE ANY SCREWS.

- Replace bulb with 40-watt home appliance bulb.

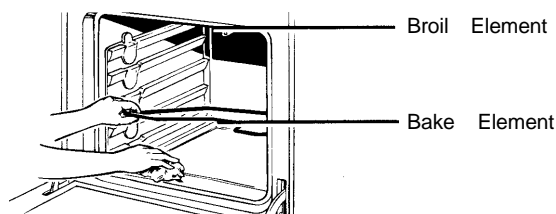
To replace cover:

- Place it into the groove of the light receptacle. Pull the wire forward to the center of cover until it snaps in place. When in place, the wire holds the cover firmly. Be certain the wire is in the depression in the center of the cover.
- Connect electric power to the range.

Oven Heating Elements

Do not clean the bake element or the broil element. Any soil will burn off when the elements are heated.

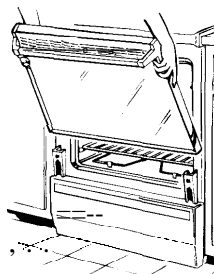
The bake element can be lifted gently to clean the oven floor. If spillovers, residue or ash accumulate around the bake element gently wipe around the element with warm water.





Lift-Off Oven Door

The oven door is removable, but it is heavy. You may need help removing and replacing the door. Do not lift the door by the handle. This can cause the glass to break (on some models) or cause damage to the door.



To remove the door, open it a few inches to the special stop position that will hold the door open. Grasp firmly on each side and lift the door straight up and off the hinges.

NOTE: Be careful not to place hands between the hinge and the oven door frame as the hinge could snap back and pinch fingers.

To replace the door, make sure the hinges are in the special stop position. Position the slots in the bottom of the door squarely over the hinges. Then lower the door slowly and evenly over both hinges at the same time. If the hinges snap back against the oven frame, pull them back out.

If the oven door is crooked, push down on the high corner to straighten it.

TO CLEAN THE DOOR:

Inside of door:

• **Soap and water will normally do the job.** Heavy spattering or spillovers may require cleaning with a mild abrasive cleaner. Soapy, wet metal pads may also be used. Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface. They may cause a dull spot even after cleaning.

• **If necessary, you may use an oven cleaner.**

Follow the package directions.

• Clean the inside of the oven window with a mild non-scratching cleaner and a damp cloth.

Outside of door:

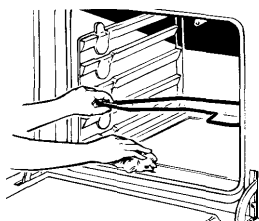
• Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may also use a glass cleaner to clean the glass on the outside of the door. To avoid water marks inside the glass front, do not let water drip into the vent openings.

• Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up immediately. When surface is cool, clean and rinse.

• **Do not use oven cleaners, cleansing powders or harsh abrasives on the outside of the door.**

Porcelain Oven Interior

With proper care, the porcelain enamel finish on the inside of the oven—top, bottom, sides, back and inside of the door—will stay new-looking for years.



Let the range cool before cleaning. We recommend that you wear rubber gloves when cleaning the range.

Soap and water will normally do the job. Heavy spattering or spillovers may require cleaning with a mild abrasive cleaner. Soapy, wet metal pads may also be used. Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface. They may cause a dull spot even after cleaning.

Household ammonia may make the cleaning job easier. Place 1/2 cup in a shallow glass or pottery container in a cold oven overnight. The ammonia fumes will help loosen the burned-on grease and food.

If necessary, you may use an oven cleaner.

Follow the package directions.

Cautions about using spray-on oven cleaners:

• **Do not** spray on the electrical controls and switches because it could cause a short circuit and result in sparking or fire.

• **Do not** allow a film from the cleaner to build up on the temperature sensor—it could cause the oven to heat improperly. (The sensor is located at the top of the oven.) Carefully wipe the sensor clean after each oven cleaning, being careful not to move the sensor as a change in its position could affect how the oven bakes.

• **Do not** spray any oven cleaner on the oven door, handles or any exterior surface of the oven, cabinets or painted surfaces. The cleaner can damage these surfaces.

(continued next page)



CARE AND CLEANING

(continued)

Continuous-cleaning Oven Interior (on some models)

Special Care of Continuous-Cleaning Oven Interior:

Do not attempt to clean the oven until you have read this section.

The Continuous-Cleaning Oven cleans itself while cooking. The oven interior is finished with a *special coating* that cannot be cleaned in the usual manner with soap, detergents, steel wool pads, commercial oven cleaners, coarse abrasive pads or coarse brushes. Use of such cleansers and/or the use of oven sprays will cause permanent damage.

The special coating is a porous ceramic material, which is dark in color and feels slightly rough to the touch. If magnified, the surface would appear as peaks, valleys and sub-surface “tunnels.” This rough finish tends to prevent grease spatters from forming little beads or droplets that run down the side walls of a hard-surface oven liner, leaving unsightly streaks that require hand cleaning. Instead, when spatter hits the porous finish, it is dispersed and partially absorbed. This spreading action increases the exposure of oven soil to heated air and makes it somewhat less noticeable.

Soil may not disappear completely and at some time after extended usage, stains may appear that cannot be removed.

The special coating works best on small amounts of spatter. It does not work well with larger spills, especially sugars, egg or dairy mixtures. For this reason, the oven is equipped with a removable, replaceable aluminum foil oven bottom liner which protects the porous bottom of the oven from spillovers.

This special coating is not used on the oven shelves or on the inside of the oven door.

These should be removed for cleaning to prevent damage to the Continuous Cleaning Oven coating.

Use care in removing and replacing the shelves and in placing and removing dishes and food to avoid scratching, rubbing or otherwise damaging the porous finish on the oven walls.

To Clean the Continuous-Cleaning Oven:

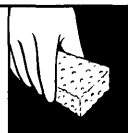
1. Let the range parts cool before handling. We recommend rubber gloves be worn when cleaning.
2. Remove shelves and cookware, including the broiler pan and grid.
3. Remove excess spills and boilovers from the aluminum foil oven bottom liner before removing the liner from the oven. This is to prevent excess liquids from spilling onto the porous finish. Then remove aluminum foil bottom liner and clean with a damp cloth. (Before cleaning or removing the aluminum foil liner, lift the bake element out of the way.)
4. Soil visibility may be reduced by operating the oven at 400°F. Close the door and set temperature control to 400°F. Time for at least 4 hours. Repeated cycles may be necessary before improvement in appearance is apparent.

Remember: During the operation of the oven, the door, window and other range surfaces will get hot enough to cause burns. Do not touch. Let the range cool before replacing the oven shelves and aluminum foil oven bottom.

5. If a spillover or heavy soiling occurs on the porous surface, as soon as the oven has cooled, remove as much of the soil as possible using a small amount of water and a stiff-bristle nylon brush. Use water sparingly and change it frequently, keeping it as clean as possible, and be sure to blot it up with paper towels, cloths or sponges. Do not rub or scrub with paper towels, cloths or sponges, since they will leave unsightly lint on the oven finish. If water leaves a white ring on the finish as it dries, apply water again and blot it with a clean sponge, starting at the edge of the ring and working toward the center.

Do not use soap, detergent, steel wool pads, commercial oven cleaner, silicone oven sprays, coarse pads or coarse brushes on the porous surface. These products will spot, clog and damage the porous surface and reduce its ability to work.

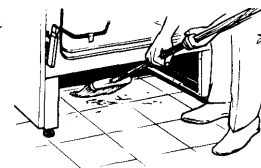
Do not scrape the porous surface with a knife or spatula— they could permanently damage the finish.



How to Remove the Storage Drawer or Kick Panel to Clean Under the Range

The area under the range can be reached easily for cleaning by removing the bottom drawer (on some models). To remove, pull the drawer out all the way, tilt up the front and remove it. To replace, insert glides at the back of the drawer beyond the stop on range glides. Lift the drawer if necessary to insert easily. Let the front of the drawer down, then push in to close.

To clean under models with a front kick panel, remove the panel by pulling it straight out at the bottom. To replace the panel, first hook the top tabs on and then the bottom tabs.



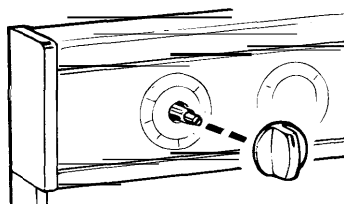
Control Panel and Knobs

Clean up any spills or splatters with a damp cloth. Remove heavier soil with warm, soapy water.

Clean the control panel with mild liquid dish detergent and a soft cloth. Rub the control panel lightly.

CAUTION: Do not use abrasives of any kind on the control panel. The lettering on models with touch pads is sensitive to abrasives and pressure.

The control knobs may be removed for easier cleaning. To remove a knob, pull it straight off the stem. Wash the knobs in soap and water but do not soak.



Painted Surfaces

Painted surfaces include the outside oven door, sides, control panel and drawer front. Clean these with soap and water or a vinegar and water solution. **Do not use commercial oven cleaners, cleansing powders, steel wool or harsh abrasives on any painted surface.**

Metal Parts

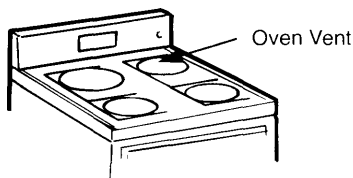
Do not use steel wool, abrasives, ammonia or commercial oven cleaners. To safely clean surfaces; wash, rinse and then dry with a soft cloth.

Glass Window (on some models) and Glass Surfaces

To clean the outside glass window (on some models) and glass surfaces, use a glass cleaner. Rinse and polish with a dry cloth.

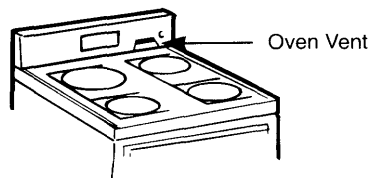
Oven Vent (Electric Coil Models)

The oven is vented through an opening under the right rear surface unit. Never cover the opening with aluminum foil or any other material. This would prevent the oven vent from working properly.



oven Vent (Glass Cooktop Models)

The oven is vented through an opening at the rear of the cooktop. Never cover the opening with aluminum foil or any other material. This would prevent the oven vent from working properly.





Read these instructions completely and carefully.

IMPORTANT: Save these instructions for the local electrical inspector's use.

IMPORTANT: OBSERVE **ALL** GOVERNING
CODES AND ORDINANCES.

NOTE TO INSTALLER: Leave these instructions with the appliance after installation is completed.

NOTE TO CONSUMER: Keep this Use and Care Guide and Installation Instructions for future use.

NOTE: This appliance must be properly grounded.

- Large blade screwdriver
- Channel lock pliers or small ratchet wrench with 3/16" socket (for leveling range)
- 1/4" hex head nutdriver

**CAUTION, FOR PERSONAL SAFETY:
DO NOT USE AN EXTENSION CORD WITH
THIS APPLIANCE.**

**REMOVE HOUSE FUSE OR OPEN
CIRCUIT BREAKER BEFORE BEGINNING
INSTALLATION.**

This appliance must be supplied with the proper voltage and frequency, and connected to an individual, properly grounded branch circuit, protected by a circuit breaker or time delay fuse, as noted on the rating plate.

Wiring must conform to National Electric Codes.

If the electric service provided does not meet the above specifications, it is recommended that a licensed electrician install an approved outlet.

Because range terminals are not accessible after range is in position, flexible service conduit or cord must be used.

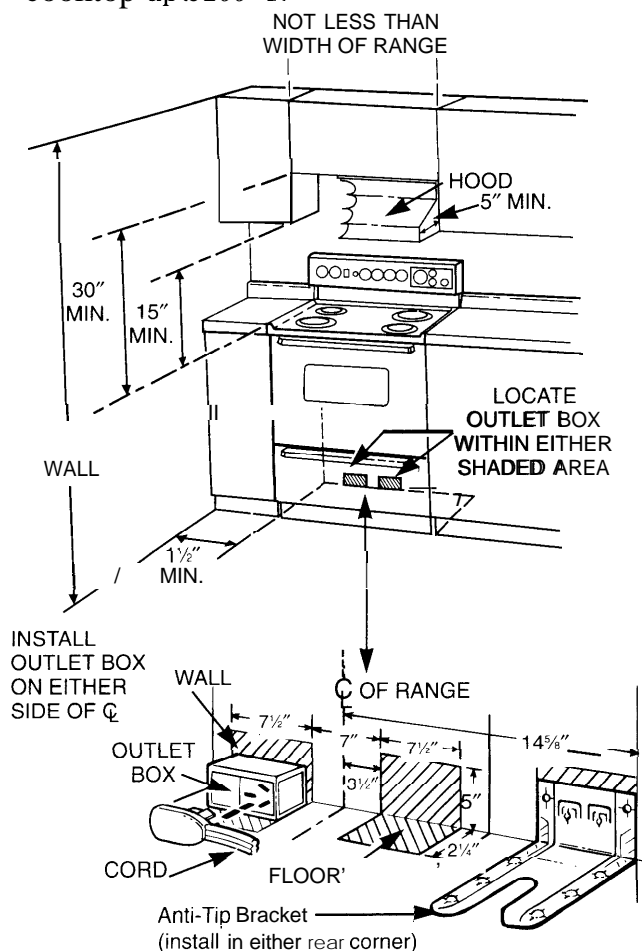
PREPARE THE OPENING

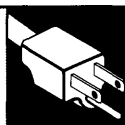
1/8" spacing is recommended from the range to adjacent vertical walls above cooktop surface.

Allow **30"** minimum clearance between surface units and bottom of unprotected wood or metal top cabinet, and 15" minimum between countertop and adjacent cabinet bottom.

EXCEPTION: Installation of a listed microwave oven or cooking appliance over the cooktop shall conform to the installation instructions packed with that appliance.

To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a min. of 5" beyond the bottom of the cabinets. Make sure the wall coverings, countertops and cabinets around the range can withstand heat generated by the range, oven or cooktop up to **200° F.**





Flooring Under the Range

Your range, like many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting. When moving the range on this type of flooring, use care and follow these simple and inexpensive instructions.

The range should be installed on a 1/4 inch thick sheet of plywood (or similar material) as follows:

When the floor covering ends at the front of the range, the area that the range will rest on should be built up with plywood to the same level or higher than the floor covering. This will allow the range to be moved for cleaning or servicing.

STEP 2

PREPARE FOR ELECTRICAL CONNECTION

Use only a 3-conductor, or if required a 4-conductor U.L. listed range cord. These cords may be provided with ring terminals on wire and a strain relief device.

A range cord rated at 40 **amps** with 125/250 minimum volt rating is required. A 50 amp range cord is not recommended but if used, it should be marked for use with nominal 1 1/2" diameter connection openings. Care should be taken to center cable and strain relief within knockout hole to keep cable from rubbing the edge.

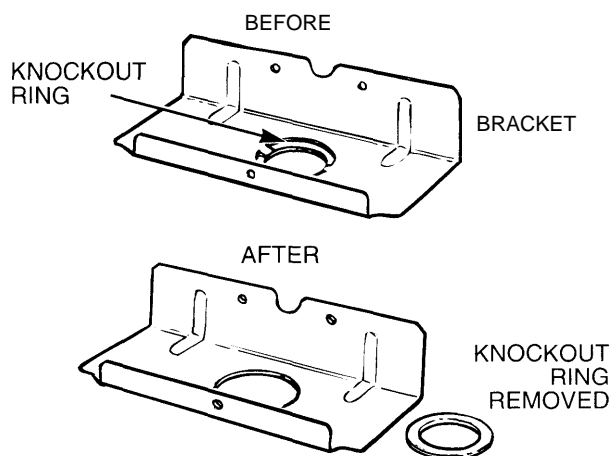
NOTE: A 4-conductor cord is to be used only when the appliance is installed in a mobile home or when local codes do not permit grounding through the neutral. If conduit is being used, go to STEP 6.

STEP 3

POWER CORD STRAIN RELIEF INSTALLATION

A. Remove the lower rear range wiring cover to expose the connector block and bracket.

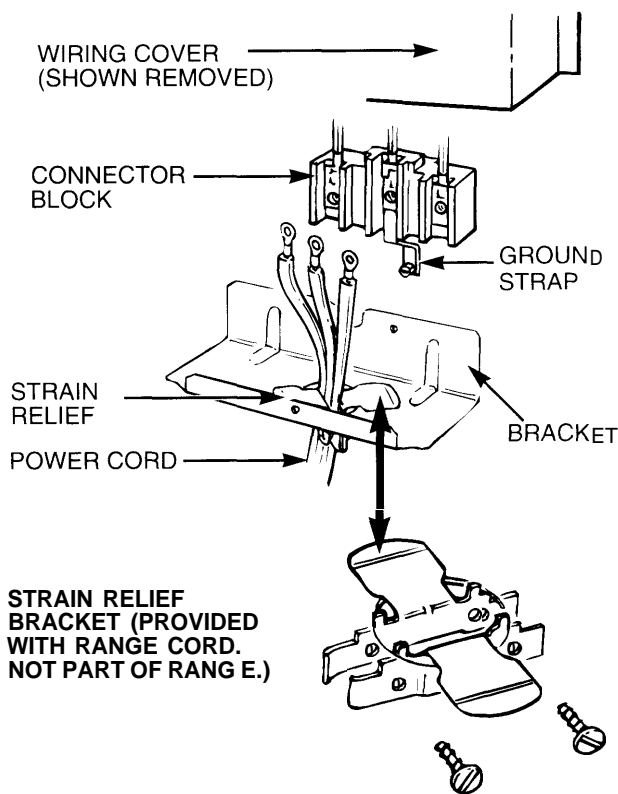
B. Remove the knockout ring (1 1/2") located on bracket directly below the connector. To remove the knockout, use a pair of pliers to bend the knockout ring away from the bracket and twist until ring is removed.



C. Assemble the strain relief in the hole.

Insert the power cord through the strain relief and tighten. Allow enough slack to easily attach the cord terminals to the connector block. If tabs are present at the end of the winged strain relief, they can be removed for better fit.

NOTE: Do not install the power cord without a strain relief.



(continued next page)



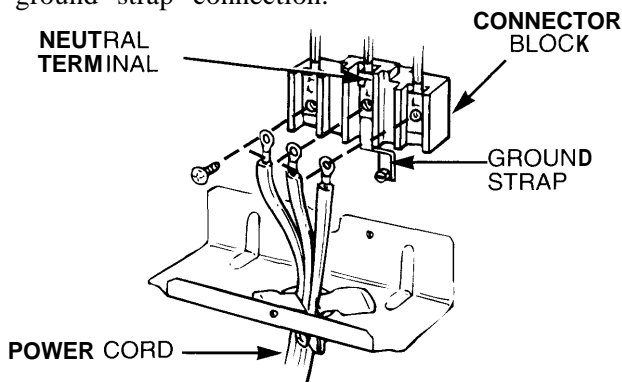
INSTALLATION INSTRUCTIONS

(continued)

STEP 4

3 WIRE POWER CORD INSTALLATION

Remove the 3 wire terminal screws from the connector block. Insert screws through each power cord terminal ring and into the connector block until the screws engage the nuts. Be certain that the center wire is connected to the center screw of the connector block. Tighten screws securely. Do NOT remove ground strap connection.



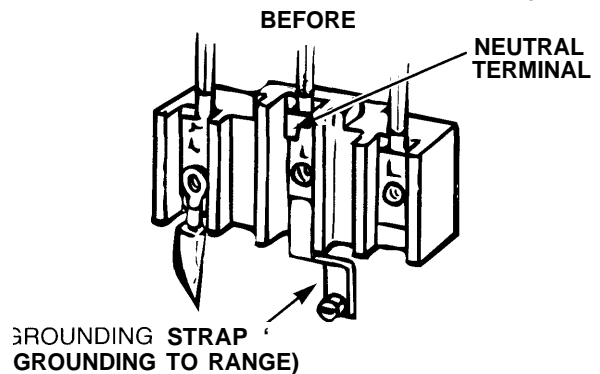
WARNING: THE NEUTRAL OR GROUND WIRE OF THE POWER CORD MUST BE CONNECTED TO THE NEUTRAL TERMINAL LOCATED IN THE CENTER OF THE CONNECTOR BLOCK. THE POWER LEADS MUST BE CONNECTED TO THE OUTSIDE (BRASS COLORED) TERMINALS.

STEP 5

4 WIRE POWER CORD INSTALLATION

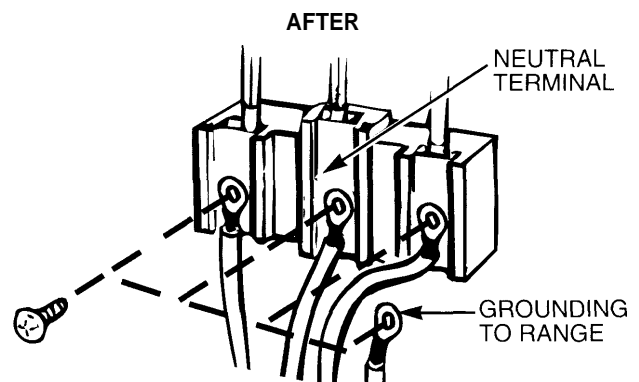
A. Remove the 3 screws from the connector block.

B. Remove the grounding screw and strap from the connector block middle location and the screw connection to the frame of the range.



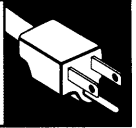
C. Insert screws through each power cord terminal ring and into connector block until screw engages nut. Be certain that the center wire is connected to the center screw of the connector block. Tighten screws securely.

D. Attach ground wire to the frame of the range.



WARNING: THE NEUTRAL WIRE OF SUPPLY CIRCUIT IS CONNECTED TO THE NEUTRAL TERMINAL LOCATED IN THE CENTER OF THE CONNECTOR BLOCK. THE POWER LEADS MUST BE CONNECTED TO THE OUTSIDE (BRASS COLORED) TERMINALS. THE 4TH GROUNDING LEAD MUST BE CONNECTED TO THE FRAME OF THE RANGE WITH THE GROUNDING SCREW.

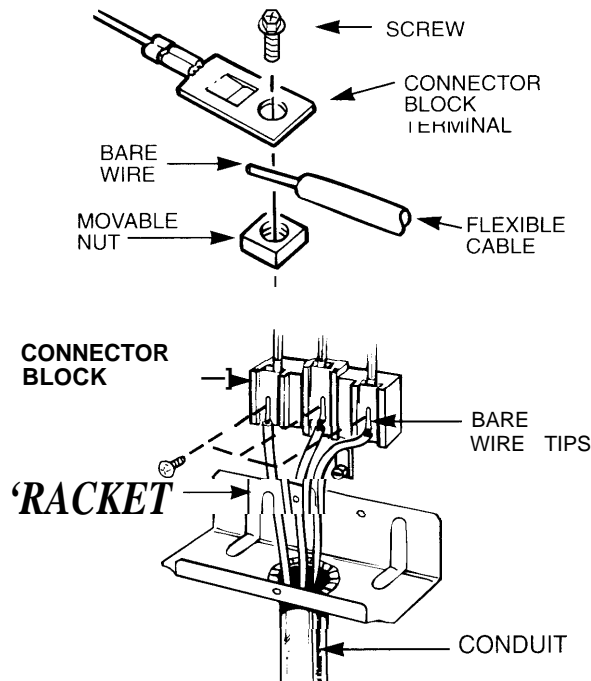
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STEP 6

3 WIRE CONDUIT INSTALLATION

Remove the 3 screws from the connector block. Insert bare wires between the connector block terminals and movable nuts. Tighten screws securely. Do not remove ground strap connection.



WARNING: CONNECTOR BLOCK IS APPROVED FOR COPPER WIRE CONNECTION ONLY. IF ALUMINUM WIRE IS USED, SEE NOTE BELOW:

NOTE: ALUMINUM WIRING

A. Do not connect Aluminum wire to connector block. Use copper building wire rated for the correct amperage and voltage to make 3 (three) 3 inch copper jumper wires. Connect wire as per Step 6 or 7 depending on number of wires.

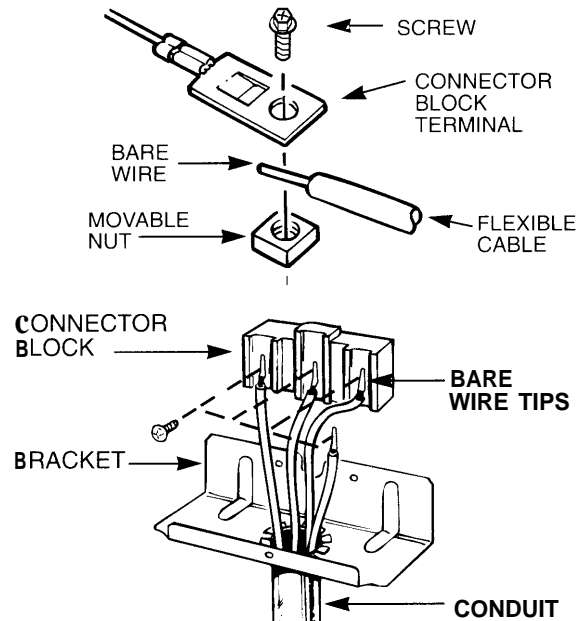
B. Splice copper wires to aluminum wiring using special connector terminals designed and UL approved for joining copper to aluminum and follow the connector manufacturers recommended procedure closely.

Wire used, location and enclosure of splices, etc., must conform to good wiring practices and local codes.

STEP 7

4 WIRE CONDUIT INSTALLATION

Remove the 3 screws from the connector block. Remove the grounding strap from the connector block middle location and the screw connecting it to the frame of the range. Insert bare wires between the connector block terminals and movable nuts. Tighten screws securely. Attach ground wire to the frame of the range.



WARNING: CONNECTOR BLOCK IS APPROVED FOR COPPER WIRE CONNECTION ONLY. IF ALUMINUM WIRE IS USED, SEE NOTE BELOW.

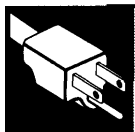
NOTE: ALUMINUM WIRING

A. Do not connect Aluminum wire to connector block. Use copper building wire rated for the correct amperage and voltage to make 3 (three) 3 inch copper jumper wires. Connect wire as per Step 6 or 7 depending on number of wires.

B. Splice copper wires to aluminum wiring using special connector terminals designed and UL approved for joining copper to aluminum and follow the connector manufacturers recommended procedure closely.

Wire used, location and enclosure of splices, etc., must conform to good wiring practices and local codes.

(continued next page)



INSTALLATION INSTRUCTIONS

(continued)

STEP 8

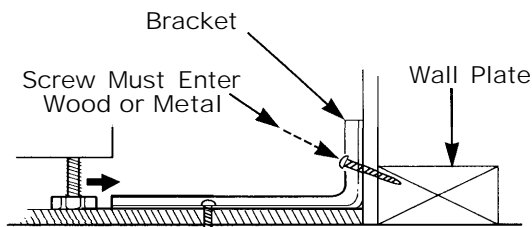
ANTI-TIP BRACKET INSTALLATION

An ANTI-TIP bracket is supplied with instructions for installation in a variety of locations. The instructions include a template, a parts list and a list of tools necessary to complete the installation. Read the IMPORTANT SAFETY INSTRUCTIONS and the instructions that fit your situation before beginning installation.

WARNING

1. Range must be secured by ANTI-TIP bracket supplied.
2. See instructions to install (supplied with bracket).
3. Unless properly installed, range could be tipped by stepping or sitting on door. Injury might result from spilled hot liquids or from range itself.

Typical installation of Anti-Tip bracket
Attachment to Wall



STEP 9

LEVELING THE RANGE

The range must be level. Leveling feet are located at each corner of the base of the range. Remove the storage drawer or kick panel (depending on your model) and using channel locks, rotate the leveling feet in and out as required to level the range. (For instructions on how to remove and replace the storage drawer or the kick panel, see the Cleaning Under the Range section in Care and Cleaning.) On some models, there are plastic covers which may be removed for easy adjustment (just squeeze and pull).

One of the rear leveling feet will engage the ANTI-TIP bracket (allow for some side to side adjustment). Allow a minimum clearance of 1/8" between the range and the leveling foot that is to be installed into the ANTI-TIP bracket.

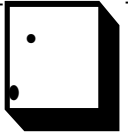
Check the range for proper installation into the ANTI-TIP bracket (after the range has been properly installed) by removing the kick panel or the storage drawer and inspecting the rear leveling leg. Make sure it fits securely into the slot.

STEP 10

FINAL CHECK

Be sure all switches are in the off position before leaving the range.

QUESTIONS? USE THIS PROBLEM SOLVER



PROBLEM	POSSIBLE CAUSE
OVEN WILL NOT WORK	<ul style="list-style-type: none"> • The plug on the range is not completely inserted in the electrical outlet. • The circuit breaker in your house has been tripped or a fuse has been blown. • Oven controls not properly set.
OVEN LIGHT DOES NOT WORK	<ul style="list-style-type: none"> • The light bulb is loose or defective. Tighten or replace. • The switch operating oven light is broken. Call for service.
FOOD DOES NOT BROIL PROPERLY	<ul style="list-style-type: none"> • The OVEN TEMP knob not set at BROIL. • The door not left open to the broil stop position as recommended. • Improper shelf position being used. See the Broiling Guide. • Food is being cooked on hot pan. • Cookware is not suited for broiling. • Aluminum foil used on the broiler pan grid has not been fitted properly and slit as recommended.
FOOD DOES NOT ROAST OR BAKE PROPERLY	<ul style="list-style-type: none"> • The OVEN TEMP knob not set at proper temperature. • Shelf position is incorrect. See the Roasting or the Baking sections. • Incorrect cookware or cookware of improper size is being used. • A foil tent was not used when needed to slow down browning during roasting. • The OVEN TEMP knob needs adjustment. See the Adjust the Oven Thermostat—Do <i>It Yourself</i> section.
OVEN TEMPERATURE TOO HOT OR TOO COLD	<ul style="list-style-type: none"> • The OVEN TEMP knob needs adjustment. See the Adjust the Oven Thermostat—Do <i>It Yourself</i> section.
THE OVEN DOOR IS CROOKED	<ul style="list-style-type: none"> • Because the oven door is removable, it sometimes gets out of position during installation. To straighten the door, push down on the high corner.
Electric Coil Models	
SURFACE UNITS NOT FUNCTIONING PROPERLY	<ul style="list-style-type: none"> • Surface units are not plugged in solidly. • Drip pans are not set securely in the cooktop. • Surface unit controls are not properly set.
Glass Cooktop Models	
SURFACE UNITS WILL NOT MAINTAIN A ROLLING BOIL OR FRYING RATE IS NOT FAST ENOUGH	<ul style="list-style-type: none"> • You must use pans which are absolutely flat. If light can be seen between the pan bottom and a straight edge, the surface units will not transfer heat properly. • Pan bottoms should closely match the diameter of the surface unit selected.
COOKTOP FEELS HOT	<ul style="list-style-type: none"> • Large pans hold heat close to the cooktop. • Pans on the right rear surface unit block air flow from the oven vent and cause the cooktop to get hot.

(continued next page)



THE PROBLEM SOLVER

(continued)

PROBLEM	POSSIBLE CAUSE
SURFACE UNITS DO NOT WORK PROPERLY	<ul style="list-style-type: none">• Difficulty may be in the main distribution panel of your house, caused by a blown oven-circuit fuse, a tripped oven-circuit breaker, the main fuse or the main circuit breaker, depending on the nature of the power supply. If a circuit breaker is involved, reset it. If the control box uses fuses, the oven fuse (a cartridge-type) should be changed, BUT ONLY BY SOMEONE FAMILIAR WITH ELECTRICAL CIRCUITS. If after performing one of these procedures, the fuse blows or circuit breaker trips again, call for service.NOTE: Apartment tenants or condominium owners should ask their building management to perform this check before calling for service.• If the range is connected to 208 volts, you will notice some increase in cooking times.• The cooktop surface unit controls are not properly set, or the wrong control knob is set for the surface unit you are using.
FOODS COOK SLOWLY	<ul style="list-style-type: none">• Improper cookware being used. Pan bottoms should be flat, fairly heavy weight and the same diameter as the surface unit selected.
TINY SCRATCHES (may appear as cracks) OR ABRASIONS ON GLASS COOKTOP SURFACE	<ul style="list-style-type: none">• Incorrect cleaning methods have been used, cookware with rough bottoms has been used, or coarse particles (salt or sand) were between the cookware and the surface of the cooktop. Use recommended cleaning procedures, be sure cookware bottoms and cookware are clean before use, and use cookware with smooth bottoms. Tiny scratches are not removable but will become less visible in time as a result of cleaning.
METAL MARKINGS (may appear as scratches)	<ul style="list-style-type: none">• Do not slide aluminum cookware across the surface. Use the recommended cleaning procedure to remove marks.• Incorrect cleaning materials have been used or encrusted boilovers or grease spatters remain on the surface. Use a razor scraper and the recommended cleaning procedure.
DARK STREAKS OR SPECKS	<ul style="list-style-type: none">• Use a razor scraper and recommended cleaning procedure.
AREAS OF DISCOLORATION ON COOKTOP	<ul style="list-style-type: none">• Marks from aluminum and copper pans as well as mineral deposits from water or food can be removed with Cook Top Cleaning Creme.
HOT SUGAR MIXTURES/ PLASTIC MELTED TO THE SURFACE	<ul style="list-style-type: none">• See the Glass Cooktop Cleaning section.
FREQUENT CYCLING OFF AND ON OF SURFACE UNITS	<ul style="list-style-type: none">• Incorrect cookware used. Use only flat cookware to minimize cycling.

If you need more help. ..call, toll free:

GE Answer **Center**[®]

800.626.2000

consumer information service

NOTES

We'll Be There

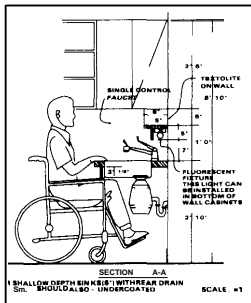
With the purchase of your new GE appliance, receive the assurance that if you ever need information or assistance from GE, we'll be there. All you have to do is call—toll-free!

GE Answer Center® **800.626.2000**

Whatever your question about any GE major appliance, GE Answer Center® information service is available to help. Your call—and your question—will be answered promptly and courteously. And you can call any time. GE Answer Center® service is open 24 hours a day, 7 days a week.

In-Home Repair Service **800-GE-CARES (800-432-2737)**

AGE consumer service professional will provide expert repair service, scheduled at a time that's convenient for you. Many GE Consumer Service company-operated locations offer you service today or tomorrow, or at your convenience (7:00 a.m. to 7:00 p.m. weekdays, 9:00 a.m. to 2:00 p.m. Saturdays). Our factory-trained technicians know your appliance inside and out—so most repairs can be handled in just one visit.



For Customers With Special Needs... **800.626.2000**

Upon request, GE will provide Braille controls for a variety of GE appliances, and a brochure to assist in planning a barrier-free kitchen for persons with limited mobility. To obtain these items, free of charge, call 800.626.2000.

Consumers with impaired hearing or speech who have access to a TDD or a conventional teletypewriter may call 800-TDD-GEAC (800-833-4322) to request information or service.

Service Contracts **800.626.2224**

You can have the secure feeling that GE Consumer Service will still be there after your warranty expires. Purchase a GE contract while your warranty is still in effect and you'll receive a substantial discount. With a multiple-year contract, you're assured of future service at today's prices.

Parts and Accessories **800.626.2002**

Individuals qualified to service their own appliances can have needed parts or accessories sent directly to their home. The GE parts system provides access to over 47,000 parts.. and all GE Genuine Renewal Parts are fully warranted. VISA, MasterCard and Discover cards are accepted.

User maintenance instructions contained in this booklet cover procedures intended to be performed by any user. Other servicing generally should be referred to qualified service personnel. Caution must be exercised, since improper servicing may cause unsafe operation.

YOUR GENERAL ELECTRIC RANGE WARRANTY

Staple sales slip or cancelled check here. Proof of original purchase date is needed to obtain service under warranty.

WHAT IS COVERED

FULL ONE-YEAR WARRANTY

For one year from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace *any part of the range* that fails because of a manufacturing defect.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Hawaii and Washington, D.C. In Alaska the warranty is the same except that it is LIMITED because you must pay to ship the product to the service shop or for the service technician's travel costs to your home.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care® servicers during normal working hours.

Should your appliance need service, during warranty period or beyond, call 800-GE-CARES (800-432-2737).

WHAT IS NOT COVERED

- Service trips to your home to teach you how to use the product.

Read your Use and Care material.

If you then have any questions about operating the product, please contact your dealer or our Consumer Affairs office at the address below, or call, toll free:

GE Answer Center®
800.626.2000
consumer information service

- Improper installation.
If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities as described in the Installation Instructions provided with the product.
- Replacement of house fuses or resetting of circuit breakers.

- Damage to the glass cooktop caused by use of cleaners other than the cooktop creme provided with the product.
- Damage to the glass cooktop caused by hardened spills of sugary materials or melted plastic that are not cleaned according to the directions in the Use and Care Guide.
- Damage to the product due to misuse or abuse.
- Failure of the product if it is used for other than its intended purpose or used commercially.
- Damage to product caused by accident, fire, floods or acts of God.

WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are in your state, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company

**If further help is needed concerning this warranty, write:
Manager—Consumer Affairs, GE Appliances, Louisville, KY 40225**

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